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Cheese Log

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From the kitchen of: **Diane Spurlock**
associate professor of animal science (courtesy of her mom)

Read about Diane at www.ag.iastate.edu/stories



Cheese Log

INGREDIENTS:

8-ounce package cream cheese

1 jar Old English cheese

¼ teaspoon garlic salt

½ teaspoon Worcestershire sauce

1 cup nuts, chopped or 1 cup parsley, minced

DIRECTIONS: Combine cheeses, garlic salt, and Worcestershire sauce with a fork until well blended. Shape cheese mixture into roll or ball; roll in nuts or parsley. Refrigerate. Serve with snack crackers.